TIGERLILY
231

冷たい料理 SAMUI | COLD

BURI | 22
sliced yellowtail . avocado puree
dragonfruit . ponzu . radish

OTORO TARTARE | 18
sustainable bluefin tuna
fried shiso . soy . fried nori

BEEF TATAKI | 18
austrian wagyu . asian pear
ginger . ponzu . fried garlic

TSUKEMONO | 8
seasonal japanese pickles

SUNOMONO | 14
kani sunomono [or]
tako-su sunomono

BEET SALAD | 15
seasonal fruit . golden beets
red beets . yuzu . condensed
milk

暖かい料理 ATSUI | HOT

MISO SOUP | 7
clarified miso . house tofu
wakame . shimiji mushrooms

EDAMAME | 7
citrus salt

GYOZA | 5PC | 12
pork . scallion . dashi soy

CHICKEN TSUKUNE BAO | 2PC | 12
homemade bao buns . tare

EBI CHIRI | 17
tempura shrimp . chili aioli

HAMACHI KAMA | 20
marinated hamachi collar
scallion . pickled daikon
LIMITED AVAILABILITY

JAPANESE STREET CORN | 15
robata grill . fried garlic
yuzu miso aïoli

GREEN BEANS | 16
asian long beans . cashews
creamy black garlic
fried shallot

炉端焼き ROBATA YAKI | 1 SKEWER
BINCHOTAN CHARCOAL

NEGIMA | CHICKEN THIGH | 7
marinade chicken thigh
scallion

BUTA BARA | PORK BELLY | 7
shiso aioli . braised pork belly
scallion . tare

HARAMI | WAGYU BEEF | 8
dashi jelly . scallion . tare

TAKO | SPANISH OCTOPUS | 9
sous vide . fish sauce
fresh yuzu kosho

SHISHITO | 4
japanese green peppers
lemon . sea salt

SHIITAKE | 6
japanese shiitake mushroom
scallion

EGGPLANT | 6
Lotus root . shallots
shiso basil aïoli

Sukiyaki
SERVES TWO | 45
slice meat . tofu . hot pot . vegetable melody

ご飯と麺 RICE & NOODLES

YAKI MESHI | 15
mushroom medley . scallions
onions . bok choy . poached egg
+ FRIED TOFU | 5 + SHRIMP | 7
+ NEGIMA | 7 + HARAMI | 8

KATSUCURRY | 16
japanese bread pork cutlet
japanese curry . pickles

YAKI UDON | 15
mushroom medley
scallions . carrots
onions . bok choy
+ FRIED TOFU | 5
+ SHRIMP | 7
+ NEGIMA | 7
+ HARAMI | 8

炭の中から FROM THE COALS

BRONZINO | 36
miso beurre blanc, market greens, shio koji

A5 WAGYU 5oz. **| 120**
seasonal vegetables, fresh yuzu kosno

LOBSTER | 32
yuzu miso aïoli, togarashi crumble, asian mignonette

TLD232401

握り寿司

NIGIRIZUSHI | 1PC
CHEF'S SELECTED NIGIRI

ABURI TORO | 13
torch fatty tuna . lemon zest
oroshi daikon . daikon sprout

ABURI SAKE | 7
torch faroe island salmon . ikura
battera konbu . scallion

A5 & HOTATE | 15
A5 wagyu . scallop
fried shiso . fried garlic

AKAMI TO TORO | 12
fatty tuna tartare
chives . sesame oil

SHIMA SUGI | 2PC | 15
striped jack . sakura powder . wa yakumi

ABURI HOTATE | 13
lime . torch . scallop . caviar

ABURI SABA | 8
torch fresh saba . ponzu
oroshi daikon . oroshi ginger
ginger blossom

TORO TO CAVIAR | 13
fatty tuna . caviar

ABURI BOTAN | 10
spot prawn . ikura
scallion . torch

巻き寿司

MAKIMONO
SUSHI ROLLS

KARAI TUNA | 6PC | 17
bigeye tuna . gochujang
fried sweet potato
cucumber . avocado

UNA-KYU | 6PC | 14
barbecued eel . cucumber
unagi sauce

SHRIMP TEMPURA | 8PC | 12
tempura shrimp . cucumber

NAMI | 8PC | 14
kanpyo . cucumber . asparagus
fried sweet potato

TIGERLILY | 8PC | 20
faroe island salmon
cucumber . negi . ikura
tempura shrimp . torched

CUCUMBER & AVO | 8PC | 8
cucumber . avocado

SHIKOTSU | 8PC | 36
A5 wagyu beef . cucumber
marrow butter . scallion
spicy garlic sauce . egg yolk

KANI ROLL | 5PC | 17
snow crab . lemon aioli
cucumber . avocado
futomaki style

TUNA & AVO | 8PC | 12
bigeye tuna . avocado

MANGEKYOU | 8PC | 22
otoro tartare . bigeye tuna
cucumber fried lotus root
ponzu

KOJI SAKE ROLL | 6PC | 17
faroe island salmon
salmon skin . ikura
avocado mousse

SALMON AVO | 8PC | 11
faroe island salmon . avocado

SHIRO-MACHI | 6PC | 17
yellowtail . daikon sprouts
cucumber . cilantro
shiso basil oil

BABY SHIITAKE | 5PC | 12
tempura . baby shiitake-
mushroom . futomaki style

握りと刺握身

NIGIRI | 1PC | SASHIMI | 2PC
SUBJECT TO AVAILABILITY

KANPACHI | 6
wild amberjack

HAMACHI | 7
yellowtail

MADAI | 7
japanese snapper

SHIMA AJI | 8
striped jack

HIRAME | 6
ikejime flounder

SAKE | 7
faroe island salmon

AKAMI | 7
sustainable bluefin
tuna loin

OTORO | 12
sustainable fatty bluefin belly

SABA | 6
mackerel

CHUTORO | 8
sustainable medium
fat bluefin belly

BAJA UNI | MKT
purple sea urchin

AJI | 6
horse mackerel

ANAGO | 9
saltwater eel

TAMAGO | 5
sweet omelet

BOTAN EBI | 8
spot prawn

YARI IKA | 7
japanese hokkaido squid

IKURA | 8
marinated salmon roe

UNAGI | 8
BBQ freshwater eel

CHEF'S SEASONAL

SASHIMI SELECTION | 80
8 DIFFERENT FISH 2PC OF EA

NIGIRI SELECTION | 70
9PC | DRESSED NIGIRI

EXECUTIVE CHEF
Chris Vasquez

GENERAL MANAGER
Bryan Moody

++ ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

TLD232401